

**CLAIMS**

1. A method for screening malt comprising a step of evaluating fatty acid hydroperoxide lyase activity in malt.

5           2. A method for screening malt according to claim 1, wherein said fatty acid hydroperoxide lyase activity is evaluated by measuring the amount of the degradation products generated upon degradation of fatty acid hydroperoxides by said fatty acid  
10 hydroperoxide lyases.

3. A method for screening malt according to claim 1, wherein said fatty acid hydroperoxide lyase activity is evaluated by measuring the decreased amount of fatty acid hydroperoxides due to  
15 degradation of fatty acid hydroperoxides by said fatty acid hydroperoxide lyases.

4. A method for producing a malt-based sparkling beverage comprising a step of using malt having low fatty acid hydroperoxide lyase activity  
20 screened by a screening method according to any one of claims 1 to 3.